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| **Mercimek corbasi (Red lentil soup)**    Serves 24 - 30 tastes  Source: | |
| **Ingredients**   * 1/2 14.5-ounce package multi-grain spaghetti (the Bon Appétit Test Kitchen used Barilla Plus) or whole wheat pasta * 3/4 cup coarsely chopped Italian parsley * 6 tablespoons olive oil, divided * 3 tablespoons drained capers * 3 anchovy fillets * 3 garlic cloves, chopped, divided * 6 cups thinly sliced savoy cabbage * 1/2 12-ounce bag frozen haricots verts (slender green beans), thawed * 1 1/2 cups grated Parmesan cheese, divided * 1/2 14.5-ounce package multi-grain spaghetti (the Bon Appétit Test Kitchen used Barilla Plus) or whole wheat pasta * 3/4 cup coarsely chopped Italian parsley * 6 tablespoons olive oil, divided * 3 tablespoons drained capers * 3 anchovy fillets * 3 garlic cloves, chopped, divided * 6 cups thinly sliced savoy cabbage * 1/2 12-ounce bag frozen haricots verts (slender green beans), thawed * 1 1/2 cups grated Parmesan cheese, divided   1 cup red lentils, rinsed  1 medium size onion, chopped  2 tablespoons olive oil  2 cloves garlic, chopped  1 carrot, diced  1 stick celery, diced  1 potato, peeled and grated  1 eggplant, diced finely 1 tablespoon tomato paste  ½ teaspoon ground cumin  ¼ teaspoon chilli powder Salt and pepper to taste 6 cups of water  Juice of ½ lemon Soup garnish 2 tablespoon olive oil  1 tablespoon sweet or spicy paprika  Chopped fresh mint, ½ cup  Dried mint ½ teaspoon | **Equipment**  Measuring cups and spoons  Grater  Large pot for soup  Knives  Chopping boards  Wooden spoon  Stick blender  Small red ramekins for individual serves |
| **What to do:**   * Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain, reserving 1 cup pasta cooking liquid. * Meanwhile, puree parsley, 4 tablespoons oil, capers, anchovies, and 1/3 of chopped garlic in mini processor. * Heat 2 tablespoons oil in large skillet over medium-high heat. Add cabbage; sauté until wilted, about 3 minutes. Add haricots verts and remaining garlic; toss 1 minute. Add 3/4 cup cheese, pasta, and 2/3 cup pasta cooking liquid, then parsley mixture from processor. Toss until sauce coats pasta, adding more pasta cooking liquid if dry, about 2 minutes. Season with salt and pepper. Serve, passing remaining 3/4 cup cheese separately. * Place the onion and olive oil in a large pot, saute a few minutes * Add the garlic and tomato paste, cook stirring for 1 minute * Add the red lentils, celery, potato, carrot, eggplant, cumin, chilli and water * Bring to the boil and simmer (covered) for 20 minutes, stirring occasionally * Add the lemon juice and puree with a stick blender until smooth * Before serving the soup, heat the garnish oil in a pan and when it's hot add the paprika. Stir for 5-10 seconds. Remove from heat. * Ladle soup into the serving bowls * Garnish with a drizzle of the hot paprika oil, and a sprinkle of fresh and dried mint | |